

DINNERLY



Baked Pork Sausages and Spuds with Apple and Celery Salad



30 minutes



2 Servings

Oven-baked snags and potato wedges go hand-in-hand and are just the thing for an easy weeknight dinner the family will love! For added crunch and a boost of green, we've added a fresh apple salad.

WHAT WE SEND

- 300g chat potatoes
- 1 spring onion
- 1 celery stalk
- 4 cumberland pork sausages^{6,17}
- 1 granny smith apple
- 20g raisins

WHAT YOU NEED

- 1 tbs olive oil
- 1 tbs white wine vinegar¹⁷
- 2 tsp wholegrain mustard¹⁷
- 2 tsp honey
- tomato sauce (optional)

TOOLS

- oven tray
- baking paper

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Soy (6), Sulphites (17). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 595kcal, Fat 27.9g, Carbs 46.3g, Proteins 35.4g



1. Prep ingredients

Preheat the oven to 220C. Line an oven tray with baking paper. Quarter the **unpeeled potatoes**. Thinly slice the **spring onion**. Finely chop the **celery**.



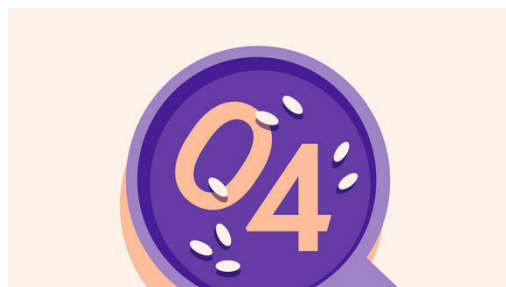
2. Bake potatoes

Put the **potato** on the lined tray, drizzle with **1 tbs olive oil**, season with **salt and pepper** and toss to coat. Bake for 10 mins (the potatoes will not be cooked through at this stage).



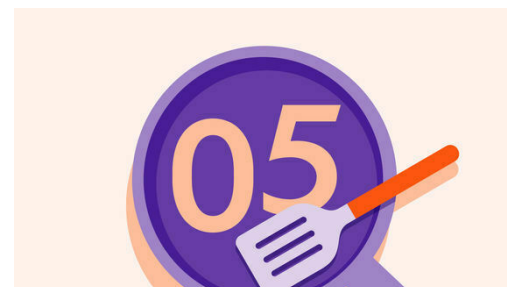
3. Add sausages

Add the **sausages** to the tray with the potato and bake for a further 15 mins or until cooked through (see Kitchen hack).



4. Make salad

Meanwhile, quarter the **apple**, remove the core and cut into 2cm chunks. Put **1 tbs white wine vinegar**, **2 tsp wholegrain mustard** and **2 tsp honey** in a large bowl and stir until the honey is dissolved. Add the **apple**, **celery**, **spring onion** and **raisins** and toss to combine. Season with **salt and pepper**.



5. Serve up

Divide the **sausages**, **potato** and **salad** among plates. Serve with **tomato sauce**, if desired, and enjoy!



6. Kitchen hack

Baking sausages is a nifty trick that prevents oil sputtering in your kitchen and gives you extra hands-free cooking time. You can also cook them in a medium frypan over medium heat, covered, for 8-10 mins until cooked through.